

Totally Chocolate Torte

This chocolate truffle cake comes from Green & Black's, the name synonymous with chocolate expertise.

Ingredients:

10.5oz Green and Blacks dark cooking chocolate, broken up

10oz caster sugar

5.5oz butter

Pinch of salt

5 eggs

1tbsp ground almonds

To make:

Pre heat the oven to 130°C

Melt the chocolate with the sugar and butter over a very low heat.

Meanwhile, beat the eggs until pale and fluffy.

Fold in the ground almonds, then – very gently – fold in the molten chocolate and salt.

Pour the batter into an 8" round cake tin, and slide into the oven, and bake for about 35 minutes.

Serve cold with gold dust, fresh raspberries and crème fraiche.